

Brooklyn Winery Safety Protocols & Procedures

Brooklyn Winery takes the health and safety of our staff and our clients very seriously. Given the spread and concerns surrounding the coronavirus or “COVID-19,” we vow to remain vigilant in our safety protocols and operational policies, as outlined below.

Event Safety

- State guidelines mandate a 25% reduction in capacity, or limit of 50 people, not including vendors and staff.
- We ask that any guest experiencing fever or other CoVid-19 symptoms in the last two weeks to please stay home to avoid the risk of possibly infecting others.
- Temperature checks are required for all persons entering the Winery and will be administered by a member of the Brooklyn Winery Team.
- Guests are advised to sanitize their hands upon entry to the building, as well as to wash their hands with soap and water often.
- Hand sanitizer will be provided throughout the event space by Brooklyn Winery. The Event Client is welcome to bring in additional sanitizer.
- We request a full client / guest list for contact tracing purposes including the guest’s full name, address, and telephone number. This is to be provided by the primary Event Client.
- Guests are required to wear masks upon entering the building and while moving throughout the space. This includes trips to the restroom or if moving from table to table during cocktail hour. Masks do not need to be worn at tables and while eating and drinking.
- Event tables will be 6 feet apart with no more than 10 guests per table.
- If a guest begins to experience symptoms during the event, we ask that they let the Event Manager know and go home immediately.
- We strongly suggest appointing a friend, family member, or hired Security to help ensure proper social distancing guidelines throughout the event.
- All Vendors are required to wear face masks at all times, and complete a health survey before entering the space.
- Tasteful and appropriate signage will be displayed throughout the building to remind guests of Brooklyn Winery’s safety protocols. Brooklyn Winery is not responsible for any guests failure to comply.

Our Promise to You

- All staff must complete a mandatory health screening and temperature check before entering the building for their shift.
- Staff are required to wear masks at all times.
- Staff are required to wear gloves when working with any food or beverage elements.
- Staff must change gloves and / or thoroughly wash their hands with soap and water after handling any item that has been used or touched by a guest.
- All commonly touched surface areas will be sanitized on an hourly basis by a Brooklyn Winery team member.
- Brooklyn Winery will abide by current local guidelines and regulations regarding safety and social distancing measures for event set up and flow.
- Brooklyn Winery is operating with an enhanced air filtration system